

CREAM OF POTATO SOUP

Vegetable • Grains/Breads

Ingredients	50 servings	
	Weight	Measure
Margarine	8 oz	1 cup
Onion, finely chopped	2 lb
Hot Water	1 ¼ gal	2 ½ cups
*Potatoes, peeled & diced in 1/2-inch cubes	8 lb
*Pasta	1 lb 1 oz
Salt	1 Tbsp ¾ tsp
Ground White Pepper	1 tsp
*Nonfat Dry Milk Powder	2 lb
Water (cool), to rehydrate milk	1 qt 3½ cups

Directions

1. In large pot or steam kettle, over medium-high heat, melt the margarine.
2. Add the onion, stirring and heating until it is tender, but not browned.
3. Add the hot water, turn the heat to high, and bring to a boil.
4. Stir in the potato cubes, pasta, salt, and pepper.
5. Lower the heat and simmer the soup, covered, for 20 minutes until the potatoes are tender.
6. Mix together the milk powder and cool water, whisking until smooth.
7. Stir milk mixture into the hot soup and continue heating until it simmers.
8. Serve hot.

*Commodities are in **Bold**

Serving: 1 cup
provides ¼ cup of vegetable and ¼ serving of grains/breads

Yield: 50 servings: 3 gal 2 cups

Special Tips:

1. This soup gets thicker upon standing; serving and holding temperature should remain at 140°.
2. To safely and quickly cool leftover soup, pour into shallow pans and place immediately in refrigerator.
3. When reheating leftovers, add milk or water if the soup is too thick, reheating until temperature is 165°.

Nutrients Per Serving

Calories	161	Saturated Fat	.8g	Iron	.7mg
Protein	8g	Cholesterol	3mg	Calcium	240mg
Carbohydrate	22g	Vitamin A	37RE	Sodium	326mg
Total Fat	3.9g	Vitamin C	15mg	Dietary Fiber	1g

Recipe provided by homecooking.about.com
This recipe has not been standardized by the USDA.

